



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

Family Mart, LLC
Family Mart
9104 W Brown Deer Rd
Milwaukee, WI 53224

October 11, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

		Fee Amount:	\$0.00
Code Number	Description of Violation	Correct By	
12-201.11(C)	There is no certified food manager certificate posted. Post the State certificate for your certified food manager.	10/11/2007	
6-301.11	There is no hand soap available at the hand sink in the back area. All handsinks are required to have hand soap available at all times. Ensure that there is soap available at all hand sinks. Monitor and refill soap at all hand sinks immediately when empty.	10/11/2007	
6-301.12	There are no single use hand towels available for hand drying in the restroom. Single use hand towels are required to be available at all hand sinks. Provide hand towels at all hand sinks. Monitor and refill single use hand towels at all hand sinks immediately when empty.	10/11/2007	
3-501.16	Hot dogs in hot dog roller are being held 107F degrees. All PHF are required to be hot held at 135F degrees or higher. Adjust the temperature of the hot dog roller so that it will hold the hot dog temperatures at 135F degrees or above.	10/11/2007	
4-601.11	The tongs being used for the hotdogs is dirty and has dust buildup on it. All food utensils are required to be washed and sanitized every four hours. When washing, all food utensils are required to be washed with detergent, rinsed in clear water, and sanitized. Remove the tongs and wash and sanitize them before reusing. Ensure that tongs are replaced or washed and sanitized every four hours.	10/11/2007	
3-302.11	Several bags of potatoes are being stored on the floor. Food cannot be stored on any floor surface. All food are required to be stored at least 6" above the floor on approved shelving. The shelves cannot be made of wood and must be cleanable. Provide shelving for the potatoes that are at least 6" above of the floor.	10/11/2007	



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

6-501.111	There are many fruit flies around the bannanas. Discard the bannanas and provide effective pest control to eliminate the fruit flies. A professional pest control company may be required. Instruct all employees to check food and discard all food that is attractive to fruit flies.	10/11/2007
4-501.11	The ice machine is not functioning properly. Repair the ice machine before using, otherwise, disconnect the ice machine and keep the ice machine empty.	10/25/2007
	The mop sink is loose. Secure the mop sink in place and properly seal all gaps.	
6-501.114	The walk in cooler floor, where the sodas are stored, is dirty and sticky. Clean and maintain clean the cooler floor.	10/25/2007
3-602.11	Ice bags are not properly labeled. Owner states that ice is being bagged from his gas station and being sold at this location. All ice bags must contain a label showing where the ice is bagged and contact information for the particular location. **No ice is to be bagged on the premise until approved by MHD**	10/25/2007
4-701.10	Owner states that food utensils are not being sanitized. All food utensils are required to be washed, rinsed, and sanitized before use. Instruct all employees the proper procedure for washing utensils.	10/11/2007

Inspection Notes

On 10/11/2007, I served these orders upon Family Mart, LLC by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)